

# Morel Pasta

Recipe courtesy of Jim Low

## Ingredients

- \* ¼ pound of bacon
- \* 3 tablespoons of butter
- \* 1 medium onion, diced
- \* 2 tablespoons chicken stock
- \* 12 large morels, diced
- \* 4 ounces heavy cream
- \* 12 ounces fettuccine
- \* Parmesan cheese
- \* Salt and pepper



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1. Soak the morels in water overnight to get rid of any dirt or bugs.
  2. Bring a large pot of water to a rolling boil. Season the water with salt. Boil the fettuccine until it is just tender, about 12 minutes.
  3. While the fettuccine is cooking, fry the bacon in a large skillet. Remove the bacon from the pan and place it on paper towels to soak up extra grease. Crumble the bacon into bite-sized bits.
  4. In the same skillet, melt the butter over medium heat. Add the chopped onions and saute until they are transparent, about 3 minutes.
  5. Add the bacon, chicken stock and mushrooms. Turn the heat down to simmer and cook for 3 minutes.
  6. Add the cream. Simmer until the sauce has thickened, about 5 minutes.
  7. Toss the sauce with the fettuccine. Grate parmesan over the top. Season with salt and pepper to taste. Enjoy!